

put three or four pails of the coldest water at hand into the churn, after the butter granules are the size of wheat grains, and revolve the churn quickly for 6 or 8 turns before drawing off the buttermilk. The cold water cools the butter and dilutes the buttermilk, so that it will give less trouble on the worker. Rinse the buttermilk from the worker when the butter is about half worked.

#### *Salting and Working.*

The salt should be kept in a clean, cool place, free from foul odors. It should be fresh, of good flavor, and have a fine even grain. About  $\frac{3}{4}$  to 1 ounce of salt per lb. of butter is required for the Canadian markets, and  $\frac{1}{2}$  to  $\frac{3}{4}$  of an ounce for the British market, when the butter is washed, and when it is salted on the worker. When making unwashed butter or when salting in the churn, use  $\frac{1}{2}$  to  $\frac{3}{4}$  of an ounce more salt per lb. of butter. Salt the butter to suit the market.

To find the weight of salt required when salting the butter in the churn, multiply the weight of cream by the per cent. of butter fat in it, and divide by 84 to find the lbs. of butter.

Or, find the pounds of milk required to make one pound of butter on previous days, and divide this number into the weight of milk that represents the cream churned. The result will be the pounds of butter in the churn.

Sift on half of the salt that is to be used to salt the butter; give the churn a quarter turn and sift on some more; then give the churn a half turn back, and sift on the rest. (Note.—A fine, perforated tin-bottomed sieve is the best and most durable). Mix the salt through the butter with a wooden fork or spade. The butter may remain in the churn after it is salted, if the room is the right temperature. But if the room is too cold or too warm it may be put into a large box made for the purpose, or into tubs, and be removed to a room at a suitable temperature, and there remain two to four hours. Salting the put into this way improves the texture for working, and less working is required to give it an even color. Do not allow the butter to become too warm or too cold before it is worked. About 10 to 16 revolutions of the Mason worker will give an even color and expel sufficient moisture. The amount of working required will depend on the length of time the butter has been salted before it is worked.

When the butter is salted on the worker and finished at one working, it will require at least 24 revolutions of the worker to remove sufficient moisture and give an even color. The lowest roller should be nearly two inches from the table. If the butter is soft and the room warm, it will be better to pass it about eight times under the rollers, and then put it in a cool room for a few hours and work a second time, in order to make the color even.

Working the butter vice may be the best method for the inexperienced butter-maker to adopt; but care butter can be handled in the same time when the butter is finished at one working. Butter is generally in its best condition for working as it is taken from the churn. Its temperature should be above 55° in the winter months, and below 54° in the summer months, when it is finished at one working. Too many make the mistake of not working the butter enough when adopting the one working method. This method requires more working than any other to give an even color and to remove the moisture.

Do not wait until a buyer or commission merchant tells you what defects are in the butter. Some of them will give you no useful information, but will

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